

## § 51.1355

and coring, each half of the pear shall be well formed. Bartlett pears shall have at least a fairly well developed neck.

[35 FR 6958, May 1, 1970, as amended at 35 FR 7249, May 8, 1970. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

### § 51.1355 Damage.

*Damage* means any injury or defect which materially affects the processing quality of the fruit. After paring, cutting in halves, and coring, each half of the pear shall be well formed or the pear is considered damaged. Pears showing surface blemishes shall be considered damaged when the injury cannot be completely removed in the ordinary process of paring for commercial use.

### § 51.1356 Pears grown from late blooms.

*Pears grown from late blooms.* Such pears often have excessively long stems (commonly termed “rat tails”), or may be misshapen or slightly rough. Such pears do not ripen properly for ordinary canning use.

### § 51.1357 Seriously deformed.

*Seriously deformed* means that the pear is so badly misshapen as to cause a loss during the usual commercial preparation for use of over 20 percent, by weight, of the pear in excess of that which would occur if the pear were well formed. Round or apple-shaped pears shall not be considered seriously deformed.

### § 51.1358 Serious damage.

*Serious damage* means any injury or defect which cannot be removed during the usual commercial preparation for use without a loss of over 20 percent, by weight, of the pear in excess of that which would occur if the pear were not defective.

### § 51.1359 Diameter.

*Diameter* means the greatest dimension of the pear taken at right angles to a line running from the stem to the blossom end.

## 7 CFR Ch. I (1–1–05 Edition)

### Subpart—United States Standards for Grades of Pecans in the Shell <sup>1</sup>

SOURCE: 41 FR 39303, Sept. 15, 1976, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

#### GRADES

### § 51.1400 U.S. No. 1.

“U.S. No. 1” consists of pecans in the shell which meet the following requirements:

- (a) Free from loose extraneous or foreign material.
- (b) Shells are: (1) Fairly uniform in color; and,
- (2) Free from damage by any cause.
- (c) Kernels are: (1) Free from damage by any cause.
- (d) For tolerances see § 51.1404.

### § 51.1401 U.S. No. 2.

The requirements for this grade are the same as for U.S. No. 1 except for:

- (a) No requirement for uniformity of color of shells; and,
- (b) Increased tolerances for defects see § 51.1404.

#### SIZE CLASSIFICATION

### § 51.1402 Size classification.

Size of pecans may be specified in connection with the grade in accordance with one of the following classifications. To meet the requirements for any one of these classifications, the lot must conform to both the specified number of nuts per pound and the weight of the 10 smallest nuts per 100 nut sample.

Size classification	Number of nuts per pound	Minimum weight of the 10 smallest nuts in a 100-nut sample
Oversize .....	55 or less .....	In each classification, the 10 smallest nuts per 100 must weigh at least 7 pct of the total weight of a 100-nut sample.
Extra large .....	56 to 63 .....	
Large .....	64 to 77 .....	
Medium .....	78 to 95 .....	
Small .....	96 to 120 .....	

<sup>1</sup>Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.